



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2015 OAKDENE 'PETA'S' PINOT NOIR



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#### Appearance

Deep garnet in colour with a bright hue

#### Bouquet

A perfumed bouquet of bright floral notes, red and black cherries and clove-like spice.

#### Palate

The palate offers earthy cherry, dark plum notes, with spice and savoury characters. The wine has generous fruit weight, firm acidity and fine compact tannins and a long finish.

#### Conclusion

Enjoy now with food or cellar for 5 to 10 years.

#### Technical Analysis

##### Vineyard Location

Wallington, Bellarine Peninsula, Geelong, Victoria, Australia  
Latitude -38.233674 Longitude 144.540137

##### Climate

Maritime climate moderated by Bass Strait to the south, the Rip at Port Phillip Heads to the east, Swan Bay and Port Phillip bay to the North, and the Barwon River to the west.

##### Soils

Moderate draining loam over a clay loam subsoil

##### Trellis style

Vertical shoot positioning (VSP)

##### Clones

MV6, 114, 115, 777

##### Vines Planted

2001

##### Yield

2.1 tonnes per acre

##### Case Production

230 cases

##### Fermentation

Hand harvested fruit was destemmed, with 10% included as whole bunches, then with 8 – 10 days maceration on skins fermentation was started using wild yeast in a small open vat for 6 days reaching 30 degrees. The wine was pressed to barrel for malolactic fermentation was matured in 225 litre French oak barriques (30% new) for 12 months prior to bottling in May 2016.

**Winemakers** Robin Brockett, Marcus Holt

**Alcohol** 13.6% v/v